



HOMEMADE FLOUR TORTILLAS

INGREDIENTS:

- 2 cups flour (add more if necessary)
- 1 tsp. Baking powder
- ¼ cup butter
- ¾ cup water

INSTRUCTIONS:

1. Whisk together flour and baking powder
2. Using a fork or pastry cutter, mix butter in until thoroughly mixed in
3. Add water and mix until the dough forms a small ball (it should be a little sticky)
4. Sprinkle flour on a clean counter top
5. Pinch pieces off the dough and roll into balls about the size of a golf ball
6. Use a rolling pin to roll each ball out flat (about 8 to 10 inches in size)
7. Preheat griddle or large frying pan to medium heat
8. Place tortilla in the pan/griddle and cook for a couple of minutes, until small bubbles form on the tortilla. Flip tortilla and cook the other side.

Serve these covered in cheese, as a wrap, burritos, etc. You can also cut them up into triangles, bake and sprinkle with cinnamon and sugar, or use them to scoop salsa, etc.

Use tortillas immediately after making or store for 1-2 days in a ziplock bag or wrap tightly in plastic wrap and keep in the refrigerator.

To reheat tortillas place them on a microwavable plate and cover with a damp paper towel, microwave for 30 seconds and enjoy!